



BREWSLETTER

FOR THE SALT CITY BREW CLUB OF CENTRAL NEW YORK

Current SCBC Officers

President:

Pete Kirkgasser
pkirkgas@twcny.rr.com
315-437-1981

Vice President:

Kiernan May
jkmay@swns.net
315-656-9174

Treasurer:

Frank Volkco
fvolkco@twcny.rr.com
315-437-9827

Secretary:

Cindy Wren
ejwren@brew-master.com
315-446-2529

Webmaster:

Karen Shafer
karenmshafer@yahoo.com
315-451-4014

Newsletter Editors:

Ryan Brundin
ryanb47@earthlink.net
315-687-3973
Christopher V. Sack
cvsack@syracusenet.net
315-471-1873

Fax: 315-470-6856

How to contact the SCBC:

Salt City Brew Club
P.O. Box 1935
Syracuse, NY 13201-1935
<http://www.hbd.org/scbc>

Regular Meetings:

The second Tuesday of every month. **See page 2 for location.**

May 2002

Volume 9

Issue 5

The Presidential Pint

by Pete Kirkgasser, club president

Everyone had a great time at the last meeting, thanks to **Bob Kelly** and **Peter Dennington** from Saranac. They brought lots of beer for us to sample and plenty of stuff to give away. Bob is the Brewery's "unofficial historian" and he shared some great stories about the Brewery with us. Bob is always a pleasure to talk to. Then, on the following Saturday, Bob met us at the Brewery in Utica and personally gave us the tour. He provided us with much more information than the normal tour guide. After the tour, Fred Matt and Head Brewer Jim Kohr met with us at the brewery's "1888" tasting room. They answered all of our questions. They also served us lunch with unlimited samples of beer. They sure treated us very well. This is going to be an annual event for sure.

At our next meeting, **Rick Suarez** from Unibroue Brewery will be bringing samples of Unibroue and discussing their brewery with us. This is also our month for the homebrewed Belgian competition, sponsored by E.J. Wren Homebrew Inc. Remember to bring a 12oz. sample of your finest Belgian. Also, **Mike McDonough** will lead us in a discussion on "How to brew Belgians at home." I also have lots more stuff to give away for the 50-50 raffle.

The New York State Fair- Salt City Brew Club Competition has been set for August 10th, so start brewing now. I would like to see lots of entries from our club. Each person who enters gets a free admission ticket to the NYS Fair. If you win an award, you get another free admission ticket, in addition to your prize. Cash prizes for 1st, 2nd, 3rd place in "Best of Show."

Please don't forget to support the people and organizations that support us: Saranac, Kitty Hoynes, Middle Ages Brewery, Empire Brewing Co., E.J. Wren Homebrew Inc., I'm Smart, The Party Source, Clark's Ale House, The Red Lion Brewery, Brooklyn Brewery, and of course, Unibroue Brewery.

Don't forget to check in with Ed while shopping at E.J. Wren Homebrew Inc., about upcoming competitions. I want the SCBC to be winning at other clubs' competitions.
Hoppy Brewing, Pete

In this issue ...

Presidential Pint	1
What's new in the SCBC	
Secretary's Report	2
Last month's happenings	
Meeting location	2
Everyone is welcome	
Unibroue Beer	3
Brewery of the Month	
Beer of the Month	3
Club only competition style	
British Triple	4
Birth of a Hybrid Beer	
A Tale of Two Brews	5
Ottercreek Brewery	
"Beer Vocabulary"	6
Monthly brewing help	
Recipe of the Month	7
Cooking with beer	
"On Tap"	7
SCBC event calendar	

**The next Salt City
Brew Club meeting is
at.....**



**Corner of W. Fayette
and S. Franklin**

May 14th at 7pm

Secretary's Report

by Cindy Wren, club secretary

This month's meeting was well attended and we added two new members to our club.

A welcome back to **Bob Santore**, a former member and a Salt City Brew Club welcome to our newest member, **Art Peck**. A reminder: that the BCJP exam is in Buffalo on April 27, on the University of Buffalo campus. The Buffalo competition will be coming up in May. Our club had a great showing at the 2001 "Knickerbocker Battle of the Brews." Our club winners were **Paul Shafer** for Robust Porter, 3rd place to **Pete Kirkgasser** for Robust Porter, **Mike McDonough** for Strong Ale and 3rd place to **Paul Shafer** for Scotch Ale. Congratulations and keep up the good brewing.

Tonight's meeting was also the cut off date for the Saranac Tour. Pete reminded everyone that the bus was leaving at 11AM sharp and encouraged everyone to spend money at the brewery, tip the bar staff heavily, and, of course, "Drink beer!"

National Homebrew Day is May 4. A suggestion was made to have the club brew together on that day. Tim Butler volunteered his house and his brewing system. From what I hear this is a confirmed event.

FYI - Karen Shafer has put old club newsletters on the club website. Pete Kirkgasser is planning a trip to the Rochester Brew Club meeting on May 6 for anyone interested. This month's mini competition style was Porter. The winner was **Pete Kirkgasser**. Next month's style will be Belgian.

Our meeting was brief and to the point so we could turn it over to **Bob Kelly** and Pete Denington, our guests from Saranac Brewery. Bob gave a great talk about the history of Saranac and the current events at the brewery. They brought a tremendous assortment of the Saranac line for us to sample and a great time was had by all. A BIG THANK YOU to **Bob Kelly, Pete Denington**, and **Saranac Brewery** for their time, their beer, and their interest in our club.

See you next month when our guests will be from Unibroue.
Cindy

The "Beer" Facts: Unibroue

Born on date: 1990

Address: Unibroue Inc.

80, Des Carrieres, Chambly, Quebec J3L 2H6

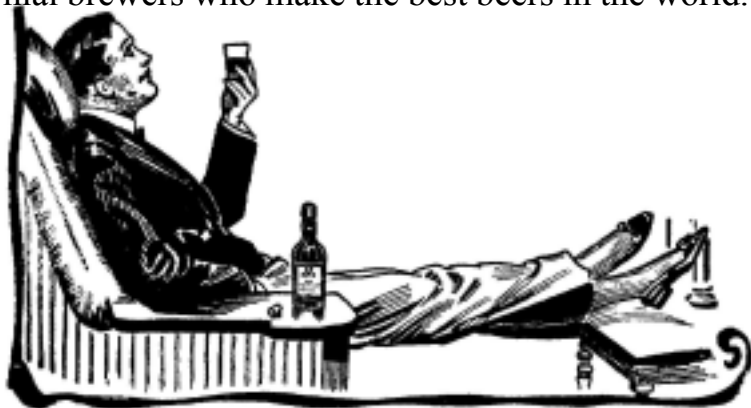
Phone: (450) 658-7658 **Fax:** (450) 658-9195

Website: www.unibroue.com

Beers: **1837**(blonde beer, slightly cloudy, 7% abv, Refermented In Bottle), **Blanche de Chambly** (White Ale, RIB, 15% abv), **La Bolduc** (Special Pilsner, 5% abv), **Don de Dieu** (Triple Wheat Ale, RIB, 9% abv), **Eau Bénite** (Triple Golden Ale, RIB, 7.7% abv), **Éphémère** (variable style, 5,5 % abv), **Fin du Monde** (Triple fermentation Golden Ale, RIB, 9% abv), **Kamouraska** (6 % abv), **Maudite** (strong Red Ale, RIB, 8% abv), **Quelque Chose** (top fermented cherry beer, 8% abv), **Raftman** (Specialty Ale brewed with whisky malt, RIB, 5.5% abv), **St-Hubert** (6,5% abv, strong ale on lees), **Trois Pistoles** (Strong Dark Ale, RIB, 9% abv), **U** (Pilsener, 4,9%abv), **U2** (russet-toned pilsner, 5% abv)

In-bottle Refermentation: The refermentation in bottle, unique to Unibroue's type of beers, gives to the beer an effervescence; this improves their tastes, and almost completely eliminates the risks of infection or oxidation of the beer. This method of conservation gives to Unibroue's products a much longer shelf-life.

Thanks to this process, it is not necessary to add conservation agents, to pasteurise the beer, or to even keep it cold! This ancestral brewing method is still in use by the trappists and by a few centennial brewers who make the best beers in the world.



Beer of the Month: Traditional Mead

Style for the June SCBC club only competition.

This description comes from the BJCP Styleguide:
www.mv.com/ipusers/slack/bjcp/style-indes.html

Aroma: Honey aroma should dominate, which may be sweet and may express the aroma of flower nectar. Aromas produced during fermentation, such as fruity esters and alcohol, may also be present.

Appearance: Clarity may be good to brilliant. Carbonated examples will show active evidence of dissolved gas but no head is expected. Color may range from pale straw to deep amber.

Flavor: The flavor of honey should be featured and may include residual sweetness. Any additives, such as acidity or tannin, should enhance the honey flavor and lend balance to the overall character of the mead.

Mouthfeel: Smooth texture. Most will be wine-like, with the warming presence of alcohol and sense of medium body. Sensations of a cloying or astringent character should be avoided.

Comments: A mead is made primarily from honey, water and yeast. Meads which feature the character of a blended honey or a blend of honeys. For meads made from a single variety of honey see "Varietal Honey Traditional Mead." While some oxidation of mead is OK and can actually lend useful complexity to the mead, over oxidation as exhibited by sherry-like aroma and/or taste should be avoided. Phenols produced by high temperature fermentation are also to be avoided. Entrants must specify whether the entry is still or sparkling mead. Entrants must also indicate whether the mead is dry, semi-sweet, or sweet.

Vital Statistics:

OG: 1.070-1.120+; FG: 0.995-1.025; IBUs: N/A; SRM: 1-16; ABV: 7.5-15+%

Other mead styles: **Cyser:** A mead made with the addition of apples or apple juice. **Pymment:** A mead made with the addition of grapes or grape juice. **Fruit Melomel:** A mead made with the addition of other fruit or fruit juices. **Metheglin:** A mead made with the addition of spices and/or herbs. **Braggot:** Meads made with both honey and malt providing flavor and fermentable extract. Originally, and alternatively, a mixture of mead and ale.

British Tripel:

The Story of a Hybrid Beer and How it Came to be...

By Tim Butler, brewer at Middle Ages Brew Co.

Imperial IPA? Imperial Porter? India Brown Ale? Are these real beer styles or just figments of some crazy brewer's imagination? This is the question I posed to myself recently. Since then, I have answered that question, and have become one of those crazy brewers myself.

Lets start with the Imperial IPA. We all know that this style is just a Barleywine with a new name. Genius marketing, but a Barleywine no matter how you look at it. With Three Floyd's Dreadnaught Imperial IPA having an original gravity of 1095, a bitterness somewhere I'm guessing in the 60-70 IBU range and an alcohol content of 9.5%, I think my point is proven. I don't mean to pick on Dreadnaught; I love the beer and drink it quite often, but these styles are the rage on the West coast. I know that all of you know about this particular brew.

Imperial porter, that's easy. This is just a robust porter, again, with a new name. India Brown Ale? This is just an overhopped brown ale. (Yes, I have heard of an India Brown Ale.)

So what does this all mean? Well, on a February afternoon while at work, I was reading Great Lakes Brewing News and I got to thinking about these great marketing techniques: Making up styles, changing the names of styles, creating new brews, and so on. So I looked up from my paper and said to Marc Rubenstien, owner and Master Brewer here at Middle Ages Brewery, "We should make up a style,"

"What are you talking about?" he replied.

And so I gave him the whole earful, basically what I have just previously stated. Marc found the idea intriguing, and he began to think about it himself. Time went by, and jokes were made, neither of us taking the other too seriously.

Being the lover of Belgian Ales that I am, especially Tripels, I would often joke to Marc that someday he would come into the brewery and there in our open fermenters I would have a Belgian Tripel fermenting away. He would laugh and I would say, "What's so funny??" Again, only jokes so far.

Then one day Marc came into the brewery, smiling from ear to ear and walked up to me and said, "I've got it!"

"What are you talking about?" I asked.

"We'll brew a British Tripel." Marc replied.

I stared at him for a moment, and when I realized the potential, I began to smile myself.

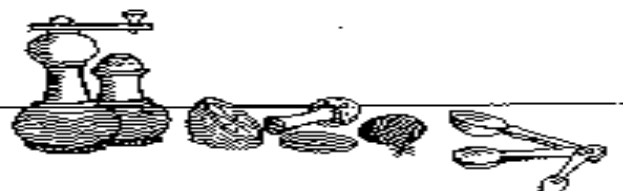
What we came up with is this: a very pale to golden color beer, light in body, high in alcohol, and very lightly hopped, but brewed with our techniques, and of course our British ringwood ale yeast. The malts we would use would be English, as well as the hops, making this a completely British ale.

Having never brewed a Belgian Tripel, we began our research, which included a lot of reading, and of course, a lot of sampling of Belgian tripels. We also called in our reinforcements- award winning Belgian Homebrewer Mike McDonough. Mike brews some truly great Belgian ales so we asked him in to consult him on the recipe. Mike became very enthused, and he even got his hands dirty and helped us brew the beer.

The beer consisted of a lot of muntons lager malt, which has never before graced the mash tun at Middle Ages. We have always used pale malt. A good amount of malted wheat malt was also in the grist. Thats it. Just two malts. A lot of brewing sugar, added right to the kettle, and English grown Kent Goldings for bittering hops, and English grown Fuggles hops for a touch of flavor. No aroma hops. The original gravity was a whopping 1093, and the final alcohol content turns out to be 10.3% by volume. WOW!

Everything about this beer is Belgian in origin, as far as the recipe goes. As far as the flavor, well that's another story. This is not after all a Belgian Tripel, it is an English Tripel, and it tastes like one. It is not however, an already existing style that was simply renamed. Some people first said we were brewing an English barleywine. Show me an English barleywine with lager malt in the grain bill and you might have a point. This is a true hybrid, a never before brewed style, and a marriage of two great brewing styles.

Our new beer will be released in June. It will be called Middle Ages British Tripel Crown. Rumor has it that the Salt City Brew Club will be touring the brewery on June 11th. Sounds like the perfect day to start pouring our Tripel Crown.



A Tale of Two Brews, Vermont-Style, Part 2: Otter Creek Brewing

by Ryan Brundin

Great H2—Oh, no! Wrong turn!

Before I share my Otter Creek experience, let me tell you a bit about Middlebury, Vermont. All I will say is this: while Middlebury's water supply may be among the world's best—thereby buttressing Otter Creek owner and former Oregonian Lawrence Thompson's decision to settle there—the road situation, like most small college towns, is something straight out of a Stephen King novel. I often wonder if the city planner was an intern who had consumed a few too many Stovepipe Porters before the layout. Don't get me wrong—I love 5-way intersections, dead ends and one-way streets as much as the next tourist. It's just that when I'm trying to reach the Creek on an empty liver and am sandwiched between two Saabs (Vermont's official state car), all while staring down the barrel of a one-way, cobblestone street—well, you get the idea. Otherwise, Middlebury is a great town!

Dude...They've Got Nerf, Too?

Thankfully, Thompson had more foresight in designing his brewery. From the one-of-a-kind German bottling line right down to the milk-crate full of toys in the lobby (which my brother and I played with) the brewery makes sure visitors of all ages and maturity levels are accommodated. Luckily, we got there a few minutes early (a developing trend, perhaps?) and were able to sample some of Otter Creek's quality offerings, among them Otter Creek Pale, Copper, Mud Bock (spring seasonal) and Stovepipe Porter; the latter's creative moniker is as fitting as any...taste it if you haven't and you'll understand why. After a few more parched vagabonds wandered in and hit up the sample bar—tour guide included—we were ready.

Local Connection

Our esteemed tour guide was none other Kim Kimmler, a transplanted fellow Chittenango Bear who decided to head for greener mountains and even

greener hop fields. Given the three-foot beard, dowdy appearance and ultra laid-back attitude, Rhett and I were quite surprised to learn that he hailed from the Salt City itself. As such, he was able to impart some sage wisdom as he passed around an open jar of Cascade hops for every to take a whiff of: "Whatever you do," Kim said, "don't chew hops. There seems to be one in every group..." Well, guess what? I was that "one" today. At first it wasn't that bad: the hop's fine powders rolled along my tongue and gave my mouth that fresh, hoppy feel. Seconds later, however, these same powders seemed to insinuate themselves beneath my very taste buds, exploding in a veritable bitter soufflé, and, well, again—you get the idea. Anyway, I now understand Kim's warning.

What's the Temperature in Here?

All of the Creek's brewing components, with the exception of the bottling line, are housed in the same area—even the storage tanks. In other words, they run a nice, compact ship up there in Middlebury. Like any brewery, however, the Creek has had its share of mishaps. Take the time "a guy who used to work here," as Kimler put it, accidentally spoiled a batch of beer by boiling a mercury thermometer in the wort—oops! Or how about when the bottling line broke down and Thompson had to fly in the original German engineer to fix it (it was still under warranty); he and his wife actually made a vacation out of it. Das gut, ja? Well, not as good as Otter Creek's Pale Ale or Roasted Garlic Mustard (made with Copper Ale), both of which I raided before departing. I'm definitely looking forward to my next trip to Vermont!



Beer (*n.* an alcoholic beverage usu. made from cereal grain)

Vocabulary (*n.* a list of words usu. alphabetically arranged and explained or defined)

by Ryan Brundin

1. decoction-a traditionally German method whereby a portion of the mash is removed, boiled, then returned to the main mash in order to raise the temperature
2. dextrines-unfermentable or slowly fermentable carbohydrates that give body to beer
3. rousing-the act of stirring or redistributing prematurely settled yeast
4. saccharification-the breakdown of complex carbohydrates into simple sugars that can be readily fermented by beer yeast
5. tannins-compounds naturally occurring in cereal grains that can contribute to haziness or astringent bitterness in beer

Recipe of the Month

Grilling and Beer : by Dave Phillips

reprinted with permission from Frigate Bay Brew News

Now that the warmer weather is upon us, it is time to dust off the old barbecue and get it ready for the long grilling season that is ahead of us. Now while I have done some cooking with beer in the past, with mixed results, this summer I plan on venturing to the next level – grilling with beer. While perusing through my cook-books I came across several recipes that I am planning on trying this summer. I would like to share these with you and offer you to try them as well. Perhaps we could compare results. If anybody has any other recipes that they would like to share, be my guest. Whether you want to use gas or charcoal, it's up to you. Some will argue that propane is more convenient while other will argue that charcoal gives the meat a better taste. Whatever you choose to use is fine with me. It would be kind of interesting to compare the same recipe with gas vs. charcoal.

Recipe #1 - Brazilian Beer Chicken – The Barbecue Bible by Steven Raichlen – pg. 247

Ingredients: 2 cups of beer (try to find a Brazilian or South American beer if you can), 2 bay leaves

½ cup of veg. oil, ½ c Dijon mustard

1-tbs sweet paprika, 1 tbs freshly ground black pepper

1 med. onion, sliced, 12 cloves of garlic, thinly sliced

1 chicken, 3 to 4 pounds, quartered

Coarse salt (Kosher or sea).

Procedure: Combine the beer, oil, mustard, paprika and pepper in a large bowl and whisk thoroughly to blend. Stir in the onion, garlic and bay leaves.

Rinse the chicken pieces under cold running water and blot dry with a paper towel. Add the chicken pieces to the marinade and let sit for 6 hours to two days – the longer the better.

When ready to grill remove the chicken from the marinade and blot dry with paper towels, reserving the rest of the marinade. Season the pieces of chicken generously with salt and oil the grill. This will prevent the chicken from sticking to the grill.

Place the pieces of the chicken on the grill skin side and cook until complete. During the first ten minutes of cooking brush the chicken with the reserved marinade. Turn the chicken often to prevent it from burning. Enjoy!

Recipe #2 – Beer Can Chicken – The Barbecue Bible by Steven Raichlen – pg. 242

Ingredients: 1 large whole chicken (4-5 pounds)

3 tablespoons of your favorite dry barbecue rub

1 12 oz can of beer, whatever you prefer

Procedure: Remove and discard the fat and giblets from inside the chicken. Wash the chicken and dry thoroughly with paper towels. Sprinkle one table-

(continued on the next page)

The Salt City Brew Club is a nonprofit organization dedicated to the advancement of homebrewing and beer appreciation. Events include discussions, workshops, brewery tours, and trips.

The Salt City Brew Club *Brewsletter* is published monthly by the Salt City Brew Club. Permission is hereby granted to reprint articles, as long as the original author is acknowledged and a copy of the publication is sent to the SCBC newsletter editor.

Copyrighted articles may not be reprinted without written permission from the original author.

Grilling and Beer (cont'd)

spoon of dry rub inside the chicken and sprinkle one tablespoon of dry rub on the outside of the chicken.

Heat your grill to the proper temperature. Pop open the can of beer and using a can opener, make several more holes in the top of the beer can. Pour out the top inch of beer. Sprinkle the remaining dry rub inside the can. While holding the can of beer, sit the chicken down on top of it and insert all the way into the cavity of the chicken.

Oil the grill to prevent the chicken from sticking. Place the chicken upright on the grill. If the chicken sits upright by itself, that's great. If not you can spread the legs of the chicken apart to help stand it up.

Cook for 2 hours with the cover closed. You will know the bird is done when the meat is falling off the bone. When that occurs transfer the chicken to a cutting board and carve it up! As thirsty as you might be at the time I would not recommend drinking what's left of the beer.

I hope you enjoy these recipes. I know my mouth was watering when I was writing the last one. I can wait to try it out!

“On Tap” at the SCBC in May and June

May:

4th - National Homebrew day. Did you brew with the rest of us?

6th - Trip to UNYHA in Rochester, NY. Leaving Syracuse by 6pm.

Contact Pete Kirkgasser for details.

14th - Club meeting at **Kitty Hoynes**. Brewery: **Unibrew**

Club only competition style: **Belgian**

June:

11th: - Club meeting at **Middle Ages Brewing Co.**

Club only competition style: **Meads**

August:

10th - New York State Fair- Salt City Brew Club Competition

Salt City Brew Club 2002 Schedule

When is it?*	What is it?	Where is it?	Brewery of the month**	Club only style
8-May-2002	Trip to UNYHA (Rochester)	Rochester		
14-May-2002	Club meeting: Belgian brewing with Mike McDonough ***	Kitty Hoynes	Unibroue	Belgians
11-Jun-2002	Club meeting	Middle Ages Brewing Co.	Middle Ages	None
9-Jul-2002	Club meeting	Kitty Hoynes	Three Floyds	Mead
13-Aug-2002	Club meeting	Kitty Hoynes	TBD	Wheat
10-Sep-2002	Club meeting	Kitty Hoynes	TBD	Cider
8-Oct-2002	Club meeting	Kitty Hoynes	TBD	Imperial Stout
12-Oct-2002	Wine tour, alt. date: 10/19	Finger Lakes		
12-Nov-2002	Club meeting	Kitty Hoynes	TBD	Barley Wine
10-Dec-2002	Club meeting	Empire Brewing Co.	Brewery tour/6-pack exchange	None
14-Jan-2003	Club meeting	Kitty Hoynes	Club Elections	None
*All meetings are at 7:00, unless otherwise noted				
**Brewery of the month is subject to change.				
*** Special seminar: Scubadiving with Dan Smith				
We are also trying to schedule a Budweiser tour, details TBA				

Please Support The Sponsors Who Support Us So That They Can Support The Sponsors Who Support Them

Party Source
Beverage Company

"Quality service, endless selection!"



Empire Brewing Company



Salt City Brew Club

P.O. Box 1935

Syracuse, NY 13201-1935

Address correction and Forwarding Requested

Next club meeting is **May 14th** at

Kitty Hoynes

FIRST CLASS MAIL